

LIST OF U.S. CUSTOMS LABORATORY METHODS

USCL NUMBER	METHOD	TITLE
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15-02	AOCS Ca 5a-40	<u>Free Fatty Acids</u>
15-03	IUPAC 2.201	<u>Determination of the Acid Value (A.V.) and the Acidity</u>
15-04	AOAC 985.20	<u>Erucic Acid in Oils and Fats</u> <u>Gas Chromatographic Method (IUPAC - AOAC Method)</u>
15-05	ASTM D 1957	<u>Test Method for Hydroxyl Value of Fatty Oils and Acids</u>
15-06	IUPAC 2.241	<u>Determination of the Hydroxyl Value (OH.V.)</u>
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15-09	AOAC 974.20	<u>Determination of Fish and Marine Animal Oils</u>

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USCL METHOD 15-01

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ASTM D 1980 **Test Method for Acid Value of Fatty Acids and** **Polymerized Fatty Acids**

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes. Vegetable oils can be identified by the determination of fatty acids or the acid value. This method is one that can be used in this determination.

2 REFERENCES

ASTM D 1980

Test Method for Acid Value of Fatty Acids and Polymerized Fatty Acids

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USCL METHOD 15-02

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AOCS Ca 5a-40 Free Fatty Acids

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes. Vegetable oils can be identified by the determination of fatty acids or the acid value. This method is one that can be used in this determination.

2 REFERENCES

AOCS Ca 5A-40
Free Fatty Acids

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USCL METHOD 15-03

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IPUAC 2.201

Determination of the Acid Value (A.V.) and the Acidity

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes. Vegetable oils can be identified by the determination of fatty acids or the acid value. This method is one that can be used in this determination.

2 REFERENCES

IUPAC 2.201

Determination of the Acid Value (A.V.) and the Acidity

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USCL METHOD 15-04

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AOAC 985.20 **Erucic Acid in Oils and Fats** **Gas Chromatographic Method** **(IUPAC-AOAC Method)**

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes.

2 REFERENCES

AOAC 985.20
Erucic Acid in Oils and Fats
Gas Chromatographic Method
(IUPAC-AOAC Method)

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USCL METHOD 15-05

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ASTM D 1957

Test Method for Hydroxyl Value of Fatty Oils and Acids

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes.

This is one method that can be used to determine the hydroxyl value of oils and fatty acids.

2 REFERENCES

AOAC 985.20

Test Method for Hydroxyl Value of Fatty Oils and Acids

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IUPAC 2.241 Determination of the Hydroxyl Value (OH.V.)

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes.

This is one method that can be used to determine the hydroxyl value in oils and fatty acids.

2 REFERENCES

IUPAC 2.241

Determination of the Hydroxyl Value (OH.V.)

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AOCS Cd 13-60 Hydroxyl Value

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes.

This is one method that can be used to determine the hydroxyl value of oils and fatty acids.

2 REFERENCES

AOCS Cd 13-60
Hydroxyl Value

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USCL METHOD 15-08

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CAC/RM26 (1970) Determine K 270 Extinction Coefficient (Codex Alimentarius Commission Method)

Commission Method)

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes.

This is one method that can be used to determine the hydroxyl value of oils and fatty acids.

2 REFERENCES

CAC

RM26 (1970)

Determine K 270 Extinction
Coefficient

(Codex Alimentarius

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AOAC 974.20

Determination of Fish and Marine Animal Oils

SAFETY PRECAUTIONS

This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.

1 SCOPE AND FIELD OF APPLICATION

Chapter 15 of the Harmonized Tariff of the United States (HTSUS) covers animal or vegetable fats and oils and their cleavage products, prepared edible fats, and animal or vegetable waxes. This method can be used to determine the presence of fish and marine animal oils.

2 REFERENCES

AOAC 974.20

Determination of Fish and Marine Animal Oils